



NAME	Tillingham Qvevri Orange 2019
ESTATE	Tillingham, Peasmarsh, East Sussex, UK
VINTAGE	2019
ALC	9.5% VOL
GRAPE(S)	25% Bacchus 25% Müller Thurgau 25% Madeleine Angevine (MA) 25% Ortega

### TASTING NOTE

Pale golden orange colour, slightly hazy.  
Citrus peel, stone fruit and salinity on the nose,  
lead onto a zesty, vibrant palate, with layers  
of texture and a persistent finish.

Suitable for vegetarians /vegans: YES

Each of the four varieties were crushed and destemmed (apart from the MA, which was not destemmed), the amount of skins varied from 100% in the Ortega and MA, down to 30% in the Müller and Bacchus. The time on skins varied anywhere from a month to four months, before pumping out the wine and pressing the skins. The wines then went into a mixture of old oak barrels and foudre for a further 4 months. Shortly before bottling the wine was blended in a stainless-steel tank, before bottling by gravity with a small sulphur addition.